



GRÜNER VELTLINER LANGENLOIS KAMPTAL DAC 2023

STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the village of Langenlois
Normal Classification:	Ortswein
Varietal:	Grüner Veltliner 100 % 11 - 26 years
Soil:	loam alluvial gravel

Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

Cellar

Harvest:	handpicked
Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.9 g/l
Acid:	5.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff Cup:	91
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Wine Description

Delicately smoky entrée, meadow herbs, fennel, green asparagus; moderate acidity, slightly tart undertones, orange zest, radicchio, caraway; medium-bodied, compact stature, already has some meat on the bone; lovely fruity-spicy finish.

Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC Langenlois goes well with traditional Austrian cuisine, asparagus dishes and Mediterranean cuisine.



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